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Westinghouse WBGLPO12AR

Westinghouse Wood Pellet Artisan Outdoor Pizza Oven

Model: WBGLPO12AR

Brand: Westinghouse

INTRODUCTION

The Westinghouse Wood Pellet Artisan Outdoor Pizza Oven is designed for fast, efficient, and versatile outdoor cooking. Constructed with high-quality stainless steel, this portable oven allows you to enjoy authentic wood-fired pizzas, steaks, fish, and vegetables in your backyard or on the go. Its compact design and quick heating capabilities make it an ideal addition to any outdoor culinary setup.



Image: The Westinghouse Wood Pellet Artisan Outdoor Pizza Oven, showcasing its stainless steel construction and chimney.

SAFETY INFORMATION

Please read all safety warnings and instructions carefully before operating the oven to prevent injury or property damage. Keep this manual for future reference.

- **Outdoor Use Only:** This appliance is designed for outdoor use only. Do not operate indoors or in enclosed spaces.
- **Stable Surface:** Always place the oven on a stable, level, non-combustible surface.
- **Clearance:** Maintain adequate clearance from combustible materials (e.g., walls, fences, trees). Refer to local fire codes for specific requirements.
- **Hot Surfaces:** The oven surfaces become extremely hot during operation. Use heat-resistant gloves and avoid direct contact.
- **Children and Pets:** Keep children and pets away from the oven during operation and while it is cooling down.
- **Fuel Type:** Use only wood pellets as fuel. Do not use charcoal, lighter fluid, or other accelerants.
- **Supervision:** Never leave the oven unattended while in use.
- **Cool Down:** Allow the oven to cool completely before cleaning, moving, or storing.

PACKAGE CONTENTS

Verify that all components are present before assembly and operation:

- Westinghouse Wood Pellet Artisan Outdoor Pizza Oven Unit
- Pizza Stone
- Pizza Peel (small shovel)
- Pizza Cutter
- Spatula
- Brush
- Instruction Manual

SETUP

The Westinghouse Wood Pellet Artisan Outdoor Pizza Oven is designed for quick and easy setup without the need for tools.

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Unfold Legs:** Place the oven unit on a flat, stable surface. Unfold the integrated legs until they lock securely into place.
3. **Insert Pizza Stone:** Slide the pizza stone into the designated slot inside the oven. Ensure it is seated properly.
4. **Attach Chimney:** Securely attach the chimney to the top opening of the oven.
5. **Position Oven:** Place the assembled oven on a stable, heat-resistant outdoor surface, ensuring adequate clearance from any combustible materials.

Easy to assemble

This durable yet lightweight pizza oven is equipped with folding legs, requires minimal assembly without tools, and can quickly come apart for easy cleaning and storage.



Image: The Westinghouse pizza oven with its folding legs, illustrating its easy assembly and portability.

OPERATING INSTRUCTIONS

Follow these steps for optimal performance and delicious results:

1. **Fueling:** Load the wood pellet hopper with appropriate wood pellets. Ensure the hopper is not overfilled.
2. **Ignition:** Ignite the wood pellets according to the oven's specific ignition mechanism (e.g., using a fire starter).
3. **Preheating:** Allow the oven to preheat for approximately 15 minutes. The oven can reach temperatures of up to 550°C (1000°F). For best results, use an infrared thermometer to check the temperature of the pizza stone.
4. **Cooking:**
 - Prepare your pizza, steaks, fish, or vegetables. For pizzas, lightly dust your pizza peel with cornmeal or flour to prevent sticking.
 - Carefully slide the food onto the preheated pizza stone using the pizza peel.
 - Monitor the cooking process closely. Pizzas can cook in as little as 90 seconds.
 - Rotate the food frequently (every 20-30 seconds for pizzas) using the pizza peel to ensure even cooking and prevent burning, especially at the back of the oven where heat is most intense.
 - Adjust the heat as needed. If food is cooking too quickly, you may need to reduce the fuel or temporarily move the food away from the direct flame.
 - Remove the cooked food carefully using the pizza peel.
5. **Refueling:** Add more wood pellets as needed to maintain desired temperature during extended cooking sessions.
6. **Cool Down:** After use, allow the oven to cool completely before handling or cleaning.

READY FOR USE RIGHT OUT OF THE BOX!

This easy to use pizza oven heats up in just 15 minutes and can start turning out pizzas in just 90 seconds.



Image: The Westinghouse pizza oven heating up, demonstrating its quick readiness for cooking.

EASY TO USE AND VERSATILE

Preheat the oven, slide in your pizza, steaks, fish, or vegetable dishes and enjoy in as little as 90 seconds!



Image: The Westinghouse pizza oven in use, highlighting its versatility for cooking various dishes like pizza, steaks, and vegetables.

MAINTENANCE

Proper maintenance ensures the longevity and performance of your pizza oven.

- **Cleaning:**

- Allow the oven to cool completely before cleaning.
- The oven can be quickly disassembled for easier cleaning.
- For the stainless steel exterior, apply a stainless steel cleaning solution to a soft cloth or rag and wipe down the surfaces.
- Clean the pizza stone by scraping off any burnt residue once it has cooled. Do not use soap or harsh chemicals on the stone, as it is porous and will absorb them.
- Empty the ash tray after each use.

- **Storage:** Store the oven in a dry, covered area when not in use to protect it from the elements. The folding legs allow for

compact storage.

MAKE CLEANING A BREEZE

The Westinghouse
Wood Pellet Pizza Oven
quickly comes apart
for easy cleaning.



Image: A close-up of the Westinghouse pizza oven, illustrating how it disassembles for easy cleaning.

TROUBLESHOOTING

If you encounter issues with your Westinghouse Wood Pellet Artisan Outdoor Pizza Oven, refer to the following common solutions:

| Problem | Possible Cause | Solution |
|--|--|--|
| Pizza burns quickly or unevenly. | Oven too hot; insufficient rotation; food placed too close to flame. | Reduce fuel input; rotate pizza every 20-30 seconds; ensure proper preheating to distribute heat evenly across the stone. |
| Oven not reaching desired temperature. | Insufficient fuel; poor quality pellets; improper airflow. | Add more wood pellets; ensure pellets are dry and of good quality; check for any obstructions in the chimney or air vents. |

| Problem | Possible Cause | Solution |
|------------------------------|--|---|
| Smoke excessive. | Wet pellets; improper combustion. | Ensure pellets are dry; check for proper airflow and sufficient oxygen for combustion. |
| Food sticking to pizza peel. | Not enough cornmeal/flour; dough too sticky. | Generously dust the pizza peel with cornmeal or semolina flour before placing dough; ensure dough is not overly sticky. |

SPECIFICATIONS

| Feature | Detail |
|--------------------|---|
| Brand Name | Westinghouse |
| Model Info | WBGLPO12AR |
| Item Weight | 29.9 pounds |
| Product Dimensions | 1 x 1 x 1 inches (Note: These dimensions appear to be placeholder/incorrect from source data, actual product dimensions may vary) |
| Installation Type | Countertop |
| Special Features | Portable, Lightweight |
| Oven Cooking Mode | Conduction |
| Color | Silver |
| Fuel Type | Wood Pellet (Note: Source data also mentions Natural Gas, but product title specifies Wood Pellet. This manual focuses on Wood Pellet model.) |
| Finish Type | Stainless Steel |

WARRANTY AND SUPPORT

For warranty information, technical support, or service inquiries, please refer to the official Westinghouse website or contact their customer service department. Keep your purchase receipt as proof of purchase for any warranty claims.

You can visit the Westinghouse Store for more information: [Westinghouse Store](#)